

Wine and Sparkling

Rose	Meiomi, California	\$9	\$32
Malbec	Catena, Argentina	\$10	\$36
Cabernet Sauvignon	Earthquake, California	\$12	\$42
Merlot	Josh, California	\$8	\$30
Red Blend	Cooper & Thief, California	\$12	\$42
Pinot Noir	Bread & Butter, California	\$10	\$36
Sarah's Choice	Hidden Spring Winery	\$7	\$26
	House Red, Lodi Blend	\$7	
Chardonnay	Hahn, California	\$9	\$32
Pinot Grigio	Gemma di Luna, Italy	\$8	\$30
Sauvignon Blanc	Babich, New Zealand	\$9	\$32
Moscato	Allegro, California	\$7	\$26
Riesling	Clean Slate, Germany	\$8	\$30
The Wedding Wine	Hidden Spring Winery	\$7	\$26
	House White	\$6	
Carte d'Or Brut Champagne, Urville, France	-		\$60
Prosecco	Lunetta, Italy	\$7	

Beer and Cider

On Tap

Lunch, IPA, Maine Beer Company, 7%	\$8
Night Nurse, Stout, Fogtown Brewing, 7.1%	\$7
Staycation Land, Lager, Baxter Brewing, 4.9%	\$6

Cans and Bottles

White, Belgian-Style Wheat, Allagash Brewing, 5.2%	\$7
The Substance, IPA, Bissell Brothers Brewing, 6.6%	\$8
Bud Light, Michelob Ultra, Coors Light, Corona	\$4

Unfiltered Craft Ciders, Downeast Cider, 6.5%	\$7
Donut, Winter	

Beverages

Perrier Sparkling Water - \$4

Maine Root - \$4

Root Beer, Mexican Cola, Ginger Brew

Pure Leaf Iced Tea - \$4

Lemon, Raspberry, Unsweetened

French Press Coffee - \$4

Hot Tea - \$3

Pepsi, Diet Pepsi, Ginger Ale, Crush

Orange, Starry Lemon-lime - \$3

Cocktails

Spiced Moscow Mule - \$10

Spicy Maine Root Ginger Brew with vodka and lime

Old Fashioned - \$12

Bulleit Bourbon, bitters, and sugar cube

Fresh Margarita - \$12

Jose Cuervo Silver Tequila, Cointreau, lime

Vosmo - \$12

Absolute Vodka, Cointreau, cranberry juice, lime

Pomegranate Spritzer - \$10

Prosecco with pomegranate juice

Maple Hot Toddy - \$12

Jamison Black whisky, Spring Break Maple Syrup, lemon, hot water served with cinnamon stick

Desserts

Tiramisu - \$9

Layers of creamy mascarpone and lady fingers soaked in espresso with a hint of coffee liquor.

Triple Layer Chocolate Cake - \$9

Three layers of velvety chocolate cake with chocolate frosting served with raspberry puree and raspberries.

Salted Caramel Cheesecake - \$10

Classic New York Cheesecake with swirls of Hershey's Caramel served with our dulce de leche and sea salt flakes.

White & Dark Chocolate Mousse Cake - \$9

Layers of moist chocolate cake, dark chocolate and white chocolate mousse, topped with chocolate ganache.

Churros - \$10

Freshly fried churros tossed in cinnamon sugar served with a trio of homemade dipping sauces: dulce de leche, salted chocolate, and whipped cream.

Starters

Bagna Cauda (ban-ya cow-da) - \$9

Whole spreadable roasted garlic cloves in a warm bath of olive oil, butter, and hint of anchovy. Served in a cast iron warming dish with warm bread for dipping. *

Crispy Brussel Sprouts - \$8

Served with a sweet chili-soy sauce and topped with toasted chopped peanut. (GF, Vegan)

Vault "Dirty" Fries - \$9

Seasoned fries with bacon, garlic, cilantro, and cotija cheese. Served with our signature Baja aioli. *

Spinach Bacon Artichoke Dip - \$9

Our spin on a classic warm spinach artichoke dip featuring a blend of parmesan, cream cheese, queso fresco, and smoky chopped bacon. Served with warm tortilla chips. (GF)

Small Plates

BBQ Chicken Nachos - \$18

Crispy fresh tortilla chips piled with melted cheese, BBQ chicken, BBQ sauce, & jalapeños. Garnished with tomatoes and green onion. Served with a side of lime crema. (GF) *

Chicken Wings - \$12 for 6, \$23 for 12

Crispy oven-roasted wings tossed in your choice of Buffalo, Hot Honey BBQ, or Teriyaki sauce. Served with house-made ranch and fresh vegetables sticks. *

Entrees

The Vault Burger - \$16

A fresh 6 oz. Angus beef patty served on a warm brioche roll with honey-lime veggie slaw, Maine sea salt fries (or Vault "Dirty" Fries - \$7) and *two* toppings. Add \$1 for each additional topping. *

Lettuce, Tomato, Red Onion	Crispy Bacon
Sautéed Mushrooms	Blue Cheese
Crispy Onion Strings	Cheddar Cheese
Dave's Sweet Onion Bacon Jam	

Chicken Burrito Bowl - \$16

Shredded lettuce, savory jasmine rice, Chipotle black beans, shredded cheese, tomatoes, cilantro, lime crema, and crispy tortilla strips. Your choice of fire roasted tomato salsa or salsa verde. (GF, Vegan option) *

Add extra lime crema - \$1, guacamole or sliced avocado - \$2

Ahi Tuna Poke Bowl - \$26

A Hawaiian classic poke (poh-kay) featuring cubed and marinated raw Ahi tuna served on a bed of jasmine rice with cucumber, avocado, red cabbage, carrot, scallion, crispy fried shallots, and chopped macadamia. *

Pad Thai - \$20 Chicken, \$22 Shrimp or Crispy-fried Tofu, \$26 Chicken, Shrimp, and Tofu

Classic Thai noodle stir fry featuring rice noodles, bean sprouts, green onion, cilantro, chopped peanut, and our authentic sauce. (V, GF) *

Ultimate Steak Salad - \$26

Black Angus sirloin on romaine and organic spring mix, shredded carrot, cucumber, crumbled blue cheese, dried cherries, candied pecans and house fried crispy onion strings served with our white balsamic vinaigrette. *

Fettuccini Alfredo - \$19 Blackened Chicken, \$23 Grilled Shrimp

Tender noodles tossed in a cheesy, creamy sauce garnished with green onion and fresh tomato. *

Asian Pear-Ginger Glazed Salmon - \$26

Fresh Atlantic salmon baked in our sweet Asian-inspired glaze featuring fresh ginger and caramelized pear. Served with two sides. (GF) *

Seared Scallops with Butternut Squash Risotto - \$26

Pan seared scallops served on creamy risotto with squash, fresh sage, and nutmeg. *

Hanger Steak with Chimichurri Sauce - \$32

Grilled 9 oz. hanger steak with fresh herb chimichurri. Served with two sides. *

Choice Aged Angus Ribeye - \$41

A 14 oz. hand-cut, top-shelf, boneless dry-aged ribeye steak. Top with bleu cheese butter, jalapeno butter or espresso coffee rub. Served with two sides. *

Savory Jasmine Rice
Roasted Garlic Mashed Potatoes
Chipotle Black Beans
Honey-Lime Veggie Slaw
Maine Sea Salt Fries
Chef's Vegetable
Organic Green Salad with Honey-Lime Vinaigrette or House Ranch

Sides

\$5 each additional side

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify your server of any allergies or special dietary considerations.

